



La Abundancia

While trying to empower local farmers to strive for better practices, **La Abundancia** and **La Herencia** is the first intention in the respective communities for centralized post-harvest handling of CCN51 in wooden boxes. They both come with medium level of fermentation maintaining an *artichoke* note with some *winey acidity and light floral notes*.

Quality - Taste Notes



chestnut, bitter-sweet, dried fig



artichoke, winey acidity, light floral

1.50

gr/bean
Bean size

30%

Well fermented
beans

36%

Semi fermented
beans

0%

Defects

130

7' / 120; 13'
Roasting
conditions

Harvest

Processing

Varietal composition: CCN-51
(28% lila; 5% white)

Pulp pre-conditioning: overnight
extended on perforated beds

Fermentation method: cascade-
type boxes

Pre-drying: 48h; 10 cm

Drying: 10 days on concrete

Generals

Producer: Asociación San Francisco

Coordinates: 00° 02' 25.19" S 79°
15' 53.10" W

Availability: ~200 MT/year

Contact:

Phone: